

## NIBBLES

OLIVES  
Nocellara del Belice o  
3.5

TEMPURA  
stems, fruits & herbs  
8.5

FRITTER  
brassicas & alliums  
7.5

TLAYUDA  
frijoles, requeson, chorizo  
7.5

## STARTERS / SMALL PLATES

### VEGETABLES

FLOWERS & CACTUS from our garden osmanthus, chrysantemum broth, nopales tatemados 13.50

MARROW (v) carpaccio, pine smoke buffalo ricotta & grains from the land 13.00

CHARRED ALLIUMS & ROOTS, jar fermented mandarin vinegar 11.50

### FISH

CORNISH MACKEREL pickled cucumber, carrot escabeche 12.50

BRIXHAM CRAB guajillo, grapefruit risotto 16.50

AGUACHILE CHILEAN SEABASS, Kentish gooseberries, cucumber & jalapeño 14.00

### MEAT

HIGHLAND BEEF carpaccio (pasure raised), maiz to huitlacoche, avocado 14.00

LANDES FOIE GRAS, grelot onions, English cobnuts, hay tea dressing 16.50

## MAIN PLATES

NEWLYN LONGLINE COD morels, Jersey royal, mojo de ajo zabaione 28.00

ROASTED MONKFISH, Isle of Wight tomato beurre blanc 28.00

EWOOD ROASTED LAKEDISTRICT STRIPLOIN, Swede, Yorkshire Pudding & Gravy 30.00

HERDWICK LAMB shoulder rolled locally in fennel pollen; fennel salad, chervil chlorophyll 28.00

FRUIT, GOURDS & pistachio green mole 23.00

## GRILL MENU TO SHARE

The simple beauty of a wood-fire is the most ancient form of cooking, enhancing the inherent flavour of ingredients with the unmistakable aroma of a grill. At Stovell's the ancient language of fire is introduced to the modern kitchen through the controlled use of a clay oven grill. We chargrill over a combination of grape vines, cherry, oak, apple coals, citrus, olive, wine barrels; their unique personality showcasing the natural taste of fresh produce.

50 day dry aged LAKE DISTRICT PRIME RIB OF BEEF 9.50/100g

50 day dry aged LAKE DISTRICT CHATEAUBRIAND 13.50/100g

WORCESTERSHIRE FLEDGING chicken a la diablo 46.00

MARKET FISH a la talla, with guajillo, ancho adobo grilled over citrus wood 55.00

These steaks are priced per 100g & are dependant on what we have in stock.  
They don't generally come any smaller than 500g.

## SIDES

BUTTERHEAD LETTUCE 4.00

JERSEY ROYALS, English heritage lovage & preserved lemon butter 6.00

SILVERBEET & BARHAM BLUE gratin 6.00

KING EDWARD duck fat chips 4.50

TORTILLAS blue corn & salsa taquera 4.50

RYE SOURDOUGH, decade old Stovells culture & stone fruit smoked butter 4.50

If you have any allergies to any food products, please advice us prior to ordering. If required a full list is available.  
A discretionary 12.5% service charge is added to all bills - this is shared by everyone here at **STOVELLS**  
who contributed to your visit.  
Minimum spend £25.00 p.p.